

THE  
**CITIZEN**  
HOTEL



**SPRING / SUMMER  
CATERING MENUS**

# CHEF DANE BLOM

## A FARM-TO-FORK ALL-STAR



Grange Restaurant's Executive Chef Dane Blom is on a mission to put Sacramento on the map as a culinary destination. A Sacramento native, Chef Dane began his restaurant career in high school when he worked for the Fat's Family Restaurant Group, a Sacramento tradition since 1939. At Fat's Asia Bistro, he discovered a passion for cooking that ultimately led him to attend The Culinary Institute of America in Hyde Park, NY. From there, he joined the team at the Michelin-starred Terra restaurant in Napa Valley, where he began his foray into fine dining.

In 2007, Chef Dane returned to his hometown and became the first hire at Hawks Restaurant in Granite Bay, establishing his appreciation for high standards in the kitchen and eventually working his way up to Sous Chef. After leaving Hawks in 2014, Chef Dane became the Chef de Cuisine at Grange before taking over as Executive Chef in 2018. Since then, Chef Dane has put his touch on the restaurant's seasonal, approachable menu, adding all-new salads, starters, and entrées made in-house.

Named one of Sacramento's Farm-to-Fork All-Stars - and invited to cook at the James Beard House in 2019 - Chef Dane echoes the farm-to-fork culture long embraced at Grange and nurtures his team to learn and grow. All of which has earned our restaurant a 3.5-star review from The Sacramento Bee and Michelin Plate awards in 2019 and 2021.

# MEETING PACKAGES

**PACKAGES INCLUDE:** All Day Beverage Service, including Starbucks Regular & Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks, and Sparkling & Still Water. Wireless Internet Included

## STATE CAPITOL PACKAGE

\$130 (Priced Per Person) Minimum of 8 Guests | Maximum of 15 Guests

**BREAKFAST** Assorted Pastries, Sweet Butter, Fruit Preserves | Farmer's Market Seasonal Fruit  
Fresh Orange Juice

**MORNING BREAK** Assorted Granola & Energy Bars

### LUNCH (Please Select One of the Following)

#### SACRAMENTO VALLEY DELI BOARD

Sliced Bread & Baguettes | Herb Aioli, Dijon Mustard  
Roasted Turkey, Smoked Ham & Roast Beef  
Sliced Cheeses, Lettuce, Preserved Tomato, Red Onion, Pickles  
Pasta Salad | Pesto, Pine Nuts, Buffalo Mozzarella, Preserved Tomato  
Farm Lettuce Salad | Shaved Vegetables, Champagne Vinaigrette  
Kettle Cooked Chips | Assorted Cookies

#### ITALIAN

Caesar | Romaine, Garlic Croutons, Parmesan, Caesar Dressing  
Mary's Roasted Chicken Breast | Cremini Mushrooms, Creamy Marsala Sauce  
Chef's Choice House Made Pasta | Vegetable Ragu, Grana Padano  
Seasonal Vegetables | Aged Balsamic  
Garlic Bread  
Tiramisu

#### GREEK

Greek Salad | Tomato, Cucumber, Olives, Feta Cheese  
Lemon Herb Chicken  
Grilled Seasonal Vegetables  
Tabouli | Herbs, Onion, Lemon, Tomato, Olive Oil  
Flatbread | Hummus, Tzatziki  
Lemon Tart

#### SOUTHWEST

Garden Tortilla Salad | Red Onion, Radish, Roasted Corn, Jicama, Avocado Dressing  
Green Chili Chicken | Cilantro Lime Rice | Black Beans  
Corn Tortillas | Shredded Romaine, Tomato, Sour Cream, Onion, Queso Fresco, Guacamole  
House-Cooked Tortilla Chips | House Salsa  
Churros

**AFTERNOON BREAK** Assorted Cookies

# MEETING PACKAGES

**PACKAGES INCLUDE:** All Day Beverage Service, including Starbucks Regular & Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks, and Sparkling & Still Water. Wireless Internet Included

## WHITE HOUSE PACKAGE

\$140 (Priced Per Person) Minimum of 15 Guests

### BREAKFAST

Assorted Pastries | Sweet Butter, Fruit Preserves  
Farmer's Market Seasonal Fruit | Steel Cut Oatmeal | Brown Sugar, Dried Fruit  
Fresh Orange Juice

**MORNING BREAK** Assorted Granola & Energy Bars

### LUNCH BUFFET Please Select One of the Following:

GREEK  
PAN PACIFIC  
CAL-ITALIAN  
SOUTH OF THE BORDER  
SACRAMENTO VALLEY DELI BOARD

**AFTERNOON BREAK** Assorted Cookies

## US CAPITOL PACKAGE

\$160 (Priced Per Person) Minimum of 15 Guests

### BREAKFAST

Assorted Pastries | Butter, Fruit Preserves | Farmer's Market Sliced Fruit  
Scrambled Eggs | Applewood Smoked Bacon, Chicken Apple Sausage, or Turkey Bacon | Home Fries  
Fresh Orange Juice

### MORNING BREAK

Granola Bars  
Parfait | Berries, Yogurt, Whipped Mascarpone, Granola, Honey

### LUNCH BUFFET Please Select One of the Following:

GREEK  
PAN PACIFIC  
CAL-ITALIAN  
SOUTH OF THE BORDER  
SACRAMENTO VALLEY DELI BOARD

**AFTERNOON BREAK** Assorted Bars

# BREAKFAST

## ROLL IN \$32 Per Person

Assorted Pastries, Sweet Butter, Fruit Preserves  
Farmer's Market Seasonal Fruit  
Steel Cut Oatmeal | Brown Sugar, Dried Fruit  
Fresh Orange Juice, Starbucks Regular & Decaffeinated Coffee, Hot Tea

## ROLL CALL \$36 Per Person

Farmer's Market Seasonal Fruit  
Parfait | Berries, Yogurt, Whipped Mascarpone, Granola, Honey  
Avocado Toast | Avocado Spread, Sliced Hard Boiled Egg, Pickled Red Onion, Everything Spice  
Fresh Orange Juice, Starbucks Regular & Decaffeinated Coffee, Hot Tea

## ROLL OUT \$40 Per Person | Minimum of 15 guests | Served Plated or Buffet

**INCLUDES:** Farmer's Market Seasonal Fruit, Assorted Pastries, Sweet Butter, Fruit Preserves  
Starbucks Regular & Decaffeinated Coffee, Hot Tea, Orange Juice

### PLEASE SELECT ONE:

Hard Boiled Eggs  
Scrambled Eggs  
Avocado Toast | Avocado Spread, Sliced Hard Boiled Egg, Pickled Red Onion, Everything Spice  
Egg Sandwich | English Muffin, Ham, Cheese  
Frittata | Market Vegetables  
Breakfast Burrito | Egg, Onion, Potato, Jack Cheese, House Salsa

### PLEASE SELECT ONE:

Applewood Smoked Bacon  
Chicken Apple Sausage  
Griddled Sliced Ham  
Turkey Bacon

### PLEASE SELECT TWO:

Home Fries  
Steel Cut Oatmeal | Brown Sugar, Dried Fruit  
Parfait | Berries, Yogurt, Whipped Mascarpone, Granola, Honey  
Pancakes ~ OR ~ Belgian Waffles | Warm Maple Syrup

## ADDITIONS Minimum of 10 guests | Not Available A La Carte

Donut Holes   Sugar	5	Avocado Toast   Avocado Spread, Sliced Hard	10
Home Fries	6	Boiled Egg, Pickled Red Onion, Everything Spice	
Eggs   Hard Boiled or Scrambled	6	Frittata   Market Vegetables	10
Steel Cut Oatmeal   Brown Sugar, Dried Fruit	7	Egg Sandwich   English Muffin, Ham, Cheese	10
Applewood Smoked Bacon or Turkey Bacon	8	Breakfast Burrito   Egg, Onion, Potato, Jack	11
Chicken Apple Sausage	8	Cheese, Ranchero Salsa	
Pancakes   Warm Maple Syrup	8	Add Bacon, Sausage, or Turkey Bacon	13
Belgian Waffles   Warm Maple Syrup	8		

# BREAK PACKAGES PRICED PER PERSON

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We Proudly Serve Pepsi Products

## SNACK BAR \$20

Organic Popcorn | Olive Oil & Sea Salt  
House-Cooked Potato Chips | French Onion Dip  
House-Cooked Tortilla Chips  
Roasted Tomato Salsa & Guacamole  
Assorted Soft Drinks & Bottled Water

## PICK ME UP BREAK \$20

Candy Bars & Granola Bars  
House-Made Trail Mix  
Seasonal Whole Fruit  
Assorted Soft Drinks & Bottled Water

## NORTHERN CALIFORNIA BREAK \$22

Flatbread | Hummus  
Grilled Vegetables, Olives  
Assorted Nuts  
Flavored Pellegrino Sparkling

## COOKIE JAR BREAK \$20

Assorted Cookies  
Starbucks Regular & Decaffeinated Coffee  
Hot Tea  
Ice Cold Milk  
Assorted Soft Drinks & Bottled Water

## ALL DAY BEVERAGE SERVICE \$30

Starbucks Regular & Decaffeinated Coffee  
Hot Tea  
Assorted Soft Drinks  
Bottled Still and Sparkling Water

## SMOOTHIE BREAK \$18

Assorted Bottled Naked Smoothies  
Assorted Nuts  
Seasonal Whole Fruit

## A LA CARTE ON CONSUMPTION

Candy Bars	5
Gourmet Chips	5
Granola Bars	5
Whole Fresh Fruit	5
Biscotti	5
Pretzels	5
Kombucha	8
Cold Brews	8

## A LA CARTE BEVERAGES

Soft Drinks (Pepsi Products)	5
Bottled Still Water	5
Pellegrino Sparkling Waters	7
Bottled Juice	7
Coconut Water	8
Naked Smoothies (Assorted)	9
House-Made Lemonade	52 gallon
Teavana Iced Tea   Passion, Green, Black	52 gallon
Starbucks Regular & Decaffeinated Coffee & Hot Tea	92 gallon

## BREAKS A LA CARTE Per Person

Organic Popcorn   Olive Oil & Sea Salt	7
House-Made Trail Mix	10
Farmer's Market Sliced Fruit	14
House-Cooked Tortilla Chips   Roasted Tomato Salsa & Guacamole	14
Market Vegetable Crudité   House Dill Ranch	14
Assorted Cookies	48 dozen
Assorted Pastries	48 dozen
Assorted Bagels   Cream Cheese & Fruit Preserves	48 dozen

# LUNCH

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## SMALL GROUP LUNCH

\$45 (Priced Per Person) Minimum of 8 Guests | Maximum of 15 Guests

**INCLUDES:** Starbucks Regular & Decaffeinated Coffee, Hot Tea, Iced Tea

### GREEK

Greek Salad | Tomato, Cucumber, Olives, Feta Cheese

Lemon Herb Chicken

Grilled Seasonal Vegetables | Balsamic

Tabouli | Herbs, Onion, Lemon, Tomato, Olive Oil

Flatbread | Hummus, Tzatziki

Lemon Tarts

### SOUTHWEST

Garden Tortilla Salad | Red Onion, Radish, Jicama Roasted Corn, Avocado Dressing

Green Chili Chicken | Cilantro Lime Rice | Black Beans | Corn Tortillas

Shredded Romaine, Tomato, Sour Cream, Queso Fresco, Guacamole

House-Cooked Tortilla Chips | House Salsa

Churros

### ITALIAN

Caesar | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Mary's Roasted Chicken Breast | Cremini Mushrooms, Creamy Marsala Sauce

Chef's Choice House-Made Pasta | Vegetable Ragu, Grana Padano

Seasonal Vegetables | Aged Balsamic

Garlic Bread

Tiramisu

## BOXED "GRAB 'N GO" LUNCH

\$47 (Priced Per Person)

8-25 ppl: Choose Two Sandwich Options · 25+ ppl: Choose Three Sandwich Options

**INCLUDES:** Seasonal Pasta Salad, Whole Fruit, Gourmet Potato Chips, Cookie, Soft Drink or Bottled Water.

### SANDWICH OPTIONS

House Tuna Salad | Lettuce, Preserved Tomato, Red Onion on Deli Wheat Bread

Turkey Club | Bacon, Arugula, Preserved Tomato, Aioli on Sourdough Bread

Smoked Ham | Lettuce, Cheddar, Pickles, Dijonnaise on French Baguette

Roast Beef | Horseradish, Preserved Tomato, Lettuce, Red Onion on Roll

Vegetarian Banh Mi | Roasted Mushroom, Pickled Vegetables, Cilantro, Herb Aioli on French Baguette

# THEMED LUNCH BUFFETS MINIMUM OF 15 GUESTS

**PACKAGES INCLUDE:** Starbucks Regular & Decaffeinated Coffee, Hot Tea & Iced Tea

## GREEK \$52 Per Person

Greek Salad | Tomato, Cucumber, Olives, Feta Cheese  
Lemon Herb Chicken  
Seared Wild Atlantic Salmon | Pickled Red Onion, Cucumber, Roasted Red Pepper Tomato Sauce  
Grilled Seasonal Vegetables | Balsamic  
Tabouli | Herbs, Onion, Lemon, Tomato, Olive Oil  
Flatbread | Hummus, Tzatziki  
Lemon Tart

## PAN PACIFIC \$54 Per Person

Vegetable Spring Rolls  
Cabbage Salad | Shaved Vegetables, Almonds,  
Crispy Wontons, Soy Sesame Vinaigrette  
Stir Fried Rice | Market Vegetables, Egg, Scallions  
Bok Choy | Soy Glazed  
Seared Salmon | Garlic, Ginger, Soy, Sesame, Orange  
Grilled Chicken | Hoisin Garlic Sauce  
Almond Cookies

## CAL-ITALIAN \$52 Per Person

Panzanella | Artisan Bread, Cucumbers, Red Onion, Heirloom Tomatoes, Mozzarella, Basil, Balsamic Vinaigrette  
Grilled Asparagus | Onions, Olive Oil  
Rosemary and Garlic Roasted Potatoes  
Cannelloni | Ricotta, Goat Cheese, Fresh Herbs, House-Made Marinara  
Mary's Roasted Chicken Breast | Cremini Mushrooms, Creamy Marsala  
Tiramisu

## SOUTH OF THE BORDER \$52 Per Person

House-Cooked Tortilla Chips | House Salsa  
Garden Tortilla Salad | Red Onion, Radish, Jicama, Roasted Corn, Avocado Dressing  
Vegetable Enchilada | Red Chili Enchilada Sauce  
Fajita Bar | Carne Asada, Green Chili Chicken, Grilled Vegetables  
Cilantro Lime Rice, Black Beans, Shredded Romaine, Tomato, Onion, Sour Cream,  
Queso Fresco, Guacamole, Corn Tortillas  
Churros  
Add: Lime Tequila Prawns....  
\$9

## SACRAMENTO VALLEY DELI BOARD \$48 Per Person

Sliced Bread & Baguettes | Herb Aioli, Dijon Mustard  
Roasted Turkey, Smoked Ham & Roast Beef  
Sliced Cheeses, Lettuce, Preserved Tomato, Red Onion, Pickles  
Pasta Salad | Pesto, Pine Nuts, Buffalo Mozzarella, Preserved Tomato  
Farm Lettuce Salad | Shaved Vegetables, Champagne Vinaigrette  
Kettle-Cooked Chips | Assorted Cookies



# ASSEMBLY LUNCH BUFFET

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**\$60 (Priced Per Person) Minimum of 15 guests**

**PACKAGES INCLUDE:** Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee, Hot Tea, Iced Tea

## **STARTERS** (Please Select 1) Add \$3 per person for each additional selection

Roasted Carrot Soup | Crème Fraiche, Chive

Spring Vegetable Minestra with Basil Pistou

Farm Lettuce Salad | Shaved Vegetables, Shallots, Herbs, Champagne Vinaigrette

Spinach Salad | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette

Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Arugula Salad | Goat Cheese, Beets, Apples, Champagne Vinaigrette

Caprese | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

## **SIDES** (Please Select 2) Add \$3 per person for each additional selection

Herb Roasted Potatoes

Whipped Potatoes | Garlic, Chives

Tabouli | Herbs, Onion, Lemon, Tomato, Olive Oil

Grilled Broccolini | Garlic, Chili

Roasted Vegetables | Balsamic

Honey Roasted Baby Rainbow Carrots | Goat Cheese, Walnuts

Asparagus | Gribiche

## **ENTREES**

(Please Select 2 Entrees & 1 Sauce per Entree) Add \$5 per person for each additional selection

**Mary's Roasted Chicken Breast Choice of:** Chicken Jus | Lemon Garlic Cream | Salsa Verde | Cremini Mushroom Marsala

**Wild Atlantic Salmon Choice of:** Roasted Pepper Tomato Sauce | Orange, Soy | Mustard Cream | Chimichurri

**Grilled Flat Iron Steak Choice of:** D-1 Sauce (A-1 House-Made) | Horseradish Chive Cream | Bordelaise | Chimichurri

**Roasted Pork Loin Choice of:** Strawberry Black Pepper Mostarda | Blackberry Jus | Whole Grain Mustard Jus

**Chef's Choice** House-Made Pasta | Meyer Lemon Cream, Asparagus

## **DESSERTS** (Please Select 2)

Opera Cake

Tiramisu

Lemon Tart

Red Velvet Cake

Equator Cake

Assorted Cookies

# LUNCH PLATED

## Minimum of 15 guests

Please Select One Starter & Two Entrees, (Not Including a Vegetarian Option) and 1 dessert.  
Pre-selection required. The highest priced entrée prevails. Client is responsible for providing entrée counts  
at least 3 business days prior to event.  
There will be a \$5 surcharge for additional selections.

**PACKAGES INCLUDE:** Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee, Hot Tea, Iced Tea

## STARTERS

Roasted Carrot Soup | Crème Fraiche, Chive  
Spring Vegetable Minestrina with Basil Pistou  
Farm Lettuce Salad | Shaved Vegetables, Shallots, Herbs, Champagne Vinaigrette  
Spinach Salad | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette  
Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing  
Arugula Salad | Goat Cheese, Beets, Apples, Champagne Vinaigrette  
Caprese | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

## ENTREES Per Person

<b>Chef's Choice House-Made Pasta</b>   Meyer Lemon Cream, Asparagus	45
<b>Mary's Roasted Chicken Breast</b>   Fingerling Potatoes, Bacon, Spinach, Garlic Confit, Mustard Cream	50
<b>Wild Atlantic Salmon</b>   Fregola, Arugula, Pickled Red Onion, Cucumber, Roasted Red Pepper	54
Tomato Sauce	
<b>Grilled Flat Iron Steak</b>   Whipped Potatoes Spinach, Bordelaise	54

## DESSERTS (Please Select 1)

Opera Cake  
Tiramisu  
Lemon Tart  
Red Velvet Cake  
Equator Cake

# LIGHTER FARE PLATED LUNCH

## Minimum of 15 guests

Please Select One Starter & Two Entrees, (Not Including a Vegetarian Option) and 1 dessert. Pre-selection required. The highest priced entrée prevails. Client is responsible for providing entrée counts at least 3 business days prior to event. There will be a \$5 surcharge for additional selections.

**PACKAGES INCLUDE:** Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee, Hot Tea, Iced Tea

## ENTREES Per Person

<b>Chinese Chicken Salad</b>   Grilled Chicken, Cabbage, Crispy Rice Noodles, Almonds, Green Onions, Bean Sprouts, Soy Sesame Vinaigrette	45
<b>Southwestern Steak Salad</b>   Flank Steak, Little Gem Lettuce, Jicama, Black Beans, Radish, Red Onion, Black Olives, Avocado Dressing	45
<b>Greek Salad</b>   Grilled Chicken, Tomato, Cucumber, Olives, Feta Cheese	45
<b>Mushroom Banh Mi</b>   Roasted Mushroom, Pickled Vegetables, Cilantro, Herb Aioli, French Baguette, House-Cooked Kettle Chips	45
<b>Mary's Roasted Chicken Breast</b>   Wild Rice, Seasonal Vegetables, Salsa Verde	49
<b>Wild Atlantic Salmon</b>   Fregola, Arugula, Pickled Red Onion, Cucumber, Roasted Red Pepper Tomato Sauce	52

## DESSERTS (Please Select 1)

- Berry Cake (gf)
- Citrus Madeline
- Macaron

# HORS D'OEUVRES

RECEPTION PACKAGE | \$55 (Priced Per Person) Minimum of 25 guests  
Select three (3) Small Bites, (1) Antipasti and (1) Pizzetta

SMALL BITES | Minimum order of 25 pieces  
May be displayed or passed

## COLD

	Per Person
Deviled Eggs	8
Tomato Basil Bruschetta	8
Caprese Skewer	8
Tuna Poke   Sesame, Cucumber, Soy Sauce   Wonton Taco	8
Soba   Scallions, Bean Sprouts, Peanut Sauce	8
Spinach Artichoke Puff Pastry	8

## HOT

Vegetable Spring Rolls   Chili Lime Sauce	8
Petite Grilled Cheese   Caramelized Onions, Bacon	8
Mac & Cheese Bites   Marinara	8
Crab Cakes   Spiced Remoulade	8
Stuffed Mushrooms   Sausage, Fontina	8
Soy Braised Chicken Lettuce Cups   Sesame, Scallions	8
Spiced Beef Skewer   Chimichurri	8
Buttermilk Fried Chicken Skewers   Honey Mustard	8
Tomato Braised Meatballs	8

## DISPLAYED HORS D'OEUVRES | Minimum of 25 guests

### ANTIPASTI PLATTERS

Shrimp Cocktail	12
Vegetable Crudit�   House Dill Ranch	14
Grilled & Roasted Vegetables   Olive Oil, Balsamic	16
Cured Meats & Charcuterie   Baguette, Mixed Nuts, Pickles	24
Local Artisan Cheeses   Baguette, Crackers, Mixed Nuts, Honey, Seasonal Fruit	24

### PIZZETTA'S (Choose 1)

BBQ Chicken   Red Onion, Cheddar Cheese, Mozzarella	12
Mushroom   Caramelized Onion, Fontina, Spinach	
Margherita   Garlic Roasted Tomato Sauce, Basil, Mozzarella	
Italian Sausage   Calabrese, Onion, Peppers	

# THEMED STATIONS

Minimum of 25 guests

Minimum 2 Stations Per Meal Period - Appetizer Portions

## CITIZEN SLIDERS \$28 Per Person (Please Select 2)

Portobello Mushroom | Swiss Cheese, Caramelized Onion  
BBQ Pulled Pork | Pepper Jack, Red Onion  
Meatball | House-Made Tomato Sauce, Mozzarella Cheese  
Grilled Burger | Cheddar, House Pickles, Aioli  
House-Cooked Potato Chips & French Onion Dip

## FAJITA BAR \$32 Per Person

Carne Asada, Green Chili Chicken, Grilled Vegetables  
House-Cooked Tortilla Chips | House Salsa, Guacamole Sour Cream, Queso  
Fresco, Corn Tortillas  
Add: Tequila Lime Prawns...\$9

## POKE BOWLS MP

Choose 1 Fish, 3 Fillings, 1 Sauce, and 2 Toppings  
Additional Charge For Each Additional Bowl Style

**Fish Choice of:** Shrimp | Tuna | Salmon | Crab

**Filling Choice of:** Onion | Cucumber | Avocado | Jalapeno | Edamame | Green Onion | Cilantro

**Sauce Choice of:** Spicy Mayo | Soy Ginger | Teriyaki | Sriracha

**Topping Choice of:** Sesame Seeds | Furikake | Masago | Crispy Shallots

## CHILLED SEAFOOD MP

Pacific Oysters, Dungeness Crab Legs, Prawns | Cocktail Sauce, Mignonette

## PETITE SWEETS DISPLAY \$20

Under 50 ppl: Choose Two · 50+ ppl: Choose Four

Assorted Cookies

Tiramisu

Opera Cake

Red Velvet Cake

Lemon Tart

Equator Cake

**INCLUDES:** Starbucks Regular & Decaffeinated Coffee & Hot Tea

# CONGRESSMAN DINNER BUFFET

— .....  
**\$80 (Priced Per Person) Minimum of 25 guests**

**INCLUDES:** Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee & Hot Tea

## **STARTERS** (Please Select 2) Add \$3 per person for each additional selection

Roasted Carrot Soup | Crème Fraiche, Chive

Spring Vegetable Minestra with Basil Pistou

Farm Lettuce Salad | Shaved Vegetables, Shallots & Herbs, Champagne Vinaigrette

Spinach Salad | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette

Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Arugula Salad | Goat Cheese, Beets, Apples, Champagne Vinaigrette

Caprese | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

## **SIDES** (Please Select 2) Add \$3 per person for each additional selection

Herb Roasted Potatoes

Whipped Potatoes | Garlic, Chives

Tabouli | Herbs, Onion, Lemon, Tomato, Olive Oil

Grilled Broccolini | Garlic, Chili

Roasted Vegetables | Balsamic

Honey Roasted Baby Rainbow Carrots | Goat Cheese, Walnuts

Asparagus | Gribiche

## **ENTREES** (Please Select 2 Entrees & 1 Sauce per Entree)

Add \$5 per person for each additional selection

**Mary's Roasted Chicken Breast Choice of:** Chicken Jus | Lemon Garlic Cream | Salsa Verde

**Wild Atlantic Salmon Choice of:** Red Pepper Tomato Sauce | Orange, Soy | Mustard Cream

**Grilled Flat Iron Steak Choice of:** D-1 Sauce (A-1 House-Made) | Horseradish Chive Cream | Bordelaise

**Roasted Pork Loin Choice of:** Strawberry Black Pepper Mostarda | Blackberry Jus | Whole Grain Mustard Jus

**Chef's Choice** House-Made Pasta | Meyer Lemon Cream, Asparagus

## **PETITE SWEETS DISPLAY** (Select 2)

Assorted Cookies

Tiramisu

Opera Cake

Red Velvet Cake

Lemon Tart

Equator Cake

# DINNER PLATED

## Minimum of 15 guests

Please Select One Starter & Two Entrees, (Not Including a Vegetarian Option) and 1 dessert. Pre-selection required. The highest priced entrée prevails. Client is responsible for providing entrée counts at least 3 business days prior to event. There will be a \$5 surcharge for additional selections.

**INCLUDES:** Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee, Hot Tea

## STARTERS

Roasted Carrot Soup | Crème Fraiche, Chive

Spring Vegetable Minestrina with Basil Pistou

Farm Lettuce Salad | Shaved Vegetables, Shallots & Herbs, Champagne Vinaigrette

Spinach Salad | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette

Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Arugula Salad | Goat Cheese, Beets, Apples, Champagne Vinaigrette

Caprese | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

## ENTREES

**Chef's Choice House-Made Pasta** | Meyer Lemon Cream, Asparagus

**Mary's Roasted Chicken** | Fingerling Potatoes, Bacon, Spinach, Garlic Confit, Mustard Cream

**Wild Atlantic Salmon** | Fregola, Arugula, Pickled Red Onion, Cucumber, Roasted Red Pepper

Tomato Sauce

**Alaskan Halibut** | Creamed Spring Onion, Marble Potatoes, Salsa Verde

**Braised Short Rib** | Whipped Potatoes, Spinach, Red Wine Jus

**New York Strip Steak** | Smashed Red Potatoes, Roasted Broccolini, Mushroom Bordelaise

**Filet Mignon** | Whipped Potatoes, Asparagus, Bordelaise

Per Person

50

62

63

Market Price

68

72

86

## DESSERTS

Tiramisu

Opera Cake

Red Velvet Cake

Lemon Tart

Equator Cake

# BEVERAGES

## HOSTED & CASH BAR PRICING

### HOSTED BAR | Bartender Fee \$150 (1 per 75 Guests)

Soft Drinks	5
Bottled Still Water	5
Bottled Sparkling Water	7
House Wine   Curran Creek Chardonnay & Cabernet Sauvignon	40
House Sparkling Wine   JCB No 21	58
Domestic Beer	6
Imported Beer & Craft Beer	7

### CASH BAR | Bartender Fee \$150 | \$500 Minimum Per Bar (1 per 75 Guests)

Soft Drinks	5
Bottled Still Water	5
Bottled Sparkling Water	7
House Wine   Curran Creek Chardonnay & Cabernet Sauvignon	10
House Sparkling Wine   JCB No 2	12
Domestic Beer	6
Imported Beer & Craft Beer	7

## LIQUOR TIERS

### PREMIUM | \$12

Wheel House Vodka  
Wheel House Gin  
Cruzan Rum  
Jim Beam Bourbon  
Souza Silver Tequila  
Famous Grouse Scotch

### ULTIMATE | \$14

Ketel One Vodka  
209 Gin  
Flor de Cana Rum  
Jack Daniels Whiskey  
Patron Silver Tequila  
Johnnie Walker Black Scotch

### VIP | \$16

Grey Goose Vodka  
Hendricks Gin  
Bacardi Rum  
Makers Mark Bourbon  
Don Julio Tequila  
Glenlivet 12yr Scotch

## SPECIALTY COCKTAILS | \$16

**Boulevardier** Jack Daniels Whiskey, Campari, Sweet Vermouth

**Pear Jalapeno Margarita** Don Julio, Jalapeno Simple Syrup, Pear Puree, Lime

**Elderflower Fizz** Tanqueray 10, St Germain Elderflower, Lemon Juice, Prosecco

**Cucumber Lemon Spritzer** Ketel One, Cucumber Simple Syrup, Lemon, Soda

## BAR PACKAGES\*

	BEER & WINE	PREMIUM	ULTIMATE	VIP
Cocktail Hour	\$22	\$24	\$28	\$32
Each Additional Hour	\$12	\$14	\$18	\$22

\*Bar Packages Priced Per Person Per Hour



# WINE LIST

## WHITE WINE

### SAUVIGNON BLANC

Elizabeth Spencer   Mendocino	36
Ghost Block   Napa Valley	48
Frog's Leap   Rutherford	52
Cakebread   Napa Valley	82

### CHARDONNAY

Mer Soleil   Silver Unoaked   Monterey	52
Arsonist   Dunnigan Hills	40

### WHITE VARIETALS

Riesling   Chateau Montelena   Potter Valley	48
Grenache Blanc   Moniz Family   California	34

### SPARKLING

Brut   JCB No. 21   Bourgogne Valley, France   NV	58
Brut rosé   Schramsberg   Napa Valley	78
Brut   Veuve Clicquot   Riems, France   NV	110
Brut   Dom Perignon   Epernay, France	225

## RED WINE

### PINOT NOIR

Etude   Carneros	56
Siduri   Santa Barbara	70
Dutton Goldfield   Dutton Ranch   RR	64

### CABERNET SAUVIGNON

Justin   Paso Robles	52
Elizabeth Spencer   Napa Valley	84
Jordan   Alexander Valley	108

### ZINFANDEL

Frank Family   Zinfandel   Napa Valley	56
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### MERLOT

Frogs Leap   Rutherford	78
Lewis Cellars   Napa Valley	104

### RED BLEND

Neyer   Sage Canyon   California	48
Grenache   Carignan   Mourvedre   Syrah	
Leviathan   California	82
Cabernet Sauvignon   Merlot   Syrah   Cabernet Franc	

### ESOTERIC REDS

Grenache   Elizabeth Spencer   Mendocino	46
Counoise   Tablas Creek   Paso Robles	76

\*SUBJECT TO AVAILABILITY